OWNER'S MANUAL

PREMIER SERIES HIGH PERFORMANCE ELECTRIC CONVECTION OVEN

MODELS:
- ❍ 3000
- ❍ 3092



WARNING:

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read these installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.

FOR YOUR SAFETY:

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

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WARNING

RISK OF FIRE OR ELECTRIC SHOCK
DO NOT OPEN

WARNING, TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK,

DO NOT REMOVE COVER (OR BACK)

NO USER-SERVICEABLE PARTS INSIDE

REPAIR SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY

INTRODUCTION

IMPORTANT:

Safe and satisfactory operation of your equipment depends on proper installation. Installation must conform with local codes, or in the absence of local codes, the Natonal Electrical Code, (ANSI NFPA-70 Latest Edition). Canadian Electrical Codes (C.S.A. C22.1).

Electrical wiring from the Electric Meter, main control box or service outlet to appliance must be electrically grounded in accordance with local codes or, in the absence of local codes, the National Electric Code (ANSI/NFPA-70 Current). In Canada wiring should conform with Canadian Electrical Code (CSA-C22.1).

INSTALLATION, OPERATION & SERVICE PERSONNEL:

Installation of the equipment should be performed by qualified, certified, licensed and/or authorized personnel who are familiar with and experienced in state/local installation codes.

Operation of the equipment should be performed by qualified and authorized personnel who have read this manual and are familiar with the functions of the equipment.

Service of the equipment should be performed by qualified personnel who are knowledgeable with Market Forge cooking equipment.

SHIPPING DAMAGE CLAIM PROCEDURE:

The equipment is crafted and inspected carefully by skilled personnel before leaving the factory. The transportation company assumes full responsibility for safe delivery upon acceptance of this equipment. If shipment arrives damaged:

Visible loss or damage:
Note the damage or loss on freight bill or express delivery and signed by the person making the delivery.

File claim for damages immediately:
Regardless of the extent of damages.

Concealed loss or damage:
If damage is noticed after unpacking, notify the transportation company immediately and file a "Concealed Damage" claim with them. This should be done within fifteen (15) days from the date delivered. Retain container for inspection.

GENERAL

IMPORTANT:
To perform maintenance and repairs of the appliance, please contact the factory, factory representative, or the nearest local authorized service company.

RATING PLATE:
The rating plate is located in front of the oven below the oven section. Information on this plate includes the model, serial number, date of manufacture, and electrical ratings.

CLEARANCE:
The appliance area must be kept free and clear of all combustibles. This unit is design-certified for the following installations only:

The clearances for combustibles and noncombustible construction are as follows:

Back / Combustible 6” & Noncombustible 0”
Side / Combustible 6” & Noncombustible 0”

DO NOT MOUNT over on a curb base. Use legs/ casters provided. Adequate air space at the bottom and rear of the unit must be provided for proper venting of blower motor.

DO NOT USE door to lift or move oven. All ovens must be installed on leg assembly/ casters shipped with unit.

The leg/stand assembly parts or casters are shipped separately.

SINGLE OVEN:
Assemble the leg/stand assembly as follows:
1. Remove legs from package.
2. Secure top frame parts to the legs with bolts provided (long angle - front and back. short angle - sides).

3. Place the oven on top of leg/stand assembly. Match holes on the frame with oven bottom base. Fasten with bolts provided.

If provided with optional bottom shelf and rack support (Fig. 1)

a. Screw the bottom shelf to the legs.

b. Screw rack guide support angles to bottom shelf and top leg frame.

DOUBLE OVEN:
1. Match holes on the legs with oven bottom base and screw with bolts provided.

2. Set top oven on top of bottom oven.

3. Bolt down at rear and front as shown in (Fig. 2). Remove top kick plate to access screwing the front bolts.

OPTIONAL CASTER INSTALLATION:
If casters are provided, match holes on the caster with the holes on the oven bottom base and fasten with bolts provided.

NOTE: Front casters are locking type.

ASSEMBLY

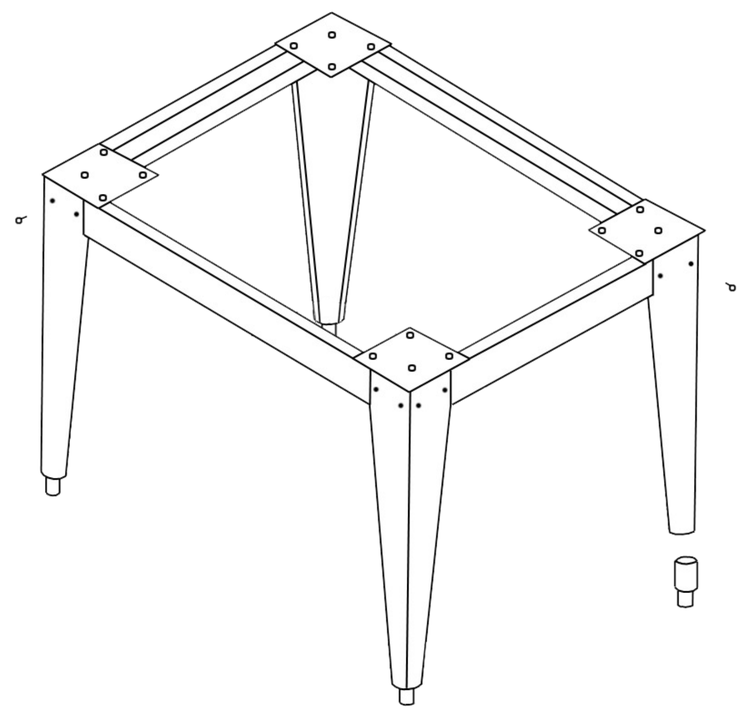


Fig. 1 Stand Assembly

STACKING INSTRUCTIONS MODEL 3092 OVENS

STEP 1. Attach (4) foot mounting plates and (4) bullet feet onto bottom ove. Set top oven in place on top of bottom oven and slign them in place.

STEP 2. Fasten rear mounting plates as shown.

STEP 3. Remove the bottom front trim from top oven and the top front trim from the bottom oven. Fasten front mounting plates as shown.

STEP 4. Reattach the front trim pieces to ovens.

NOTES:

1. Top oven is shown with the bottom trim removed. The bottom oven is shown with the top trim removed.

2. If ovens are supplied with solid back panels, remove them prior to stacking.

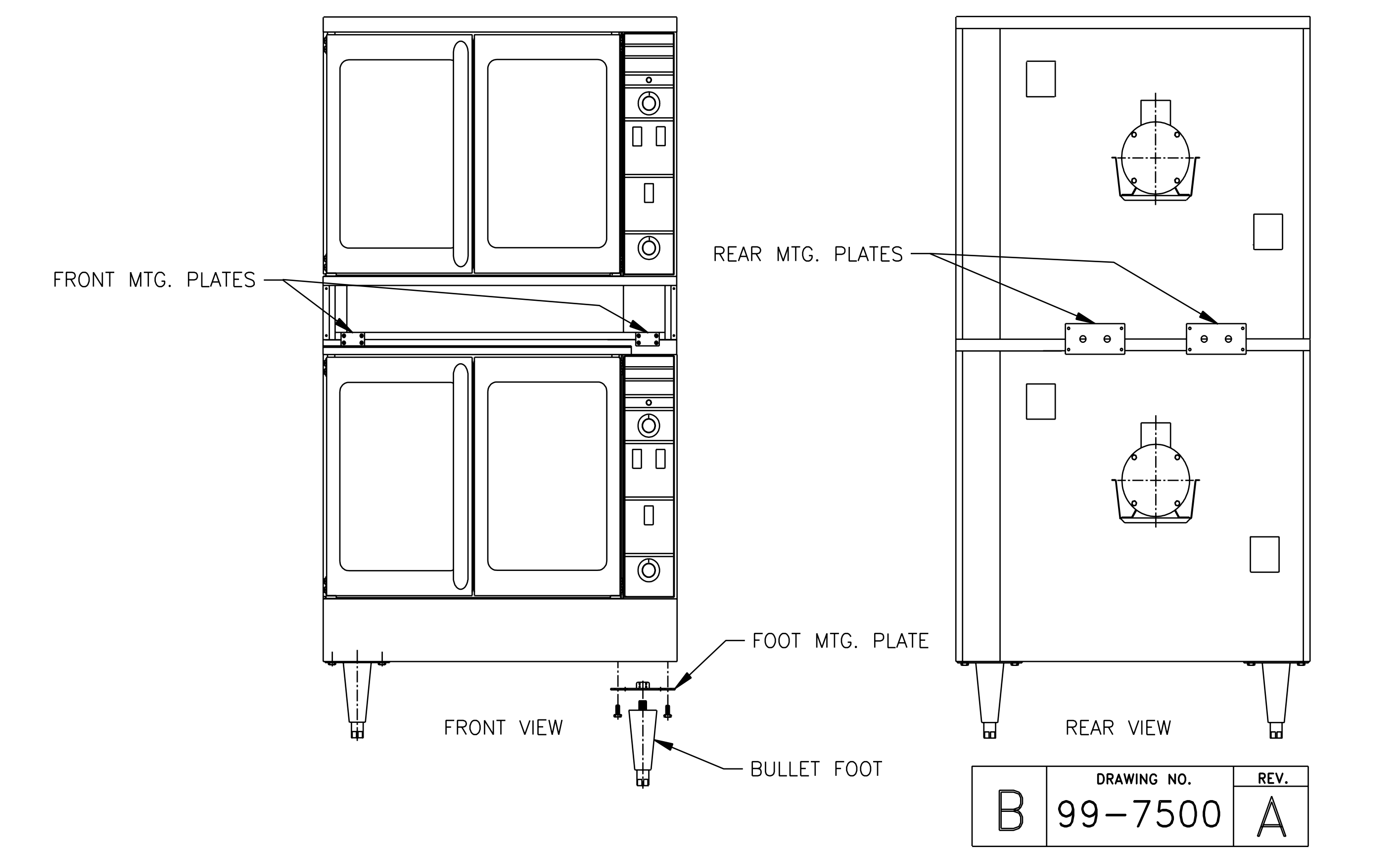


Fig. 2 Stacked Ovens (Model 3092)

IMPORTANT

LEVELING:
A carpenter's level should be placed on the oven's center baking rack and the unit leveled both front-to-back and side-to-side. If it is not level, cakes, casseroles, and any other liquid or semi-liquid batter will not bake evenly, and the unit will not function efficiently.

Units with casters must be leveled with shims. A unit will probably not return to the same position after being moved, requiring releveling after each and every move.

VENTILATION:
The area, around and above the appliance must be kept clear to avoid any obstruction of air flow needed for ventilation. Adequate clearance must be main-tained at all times in front and at the sides of the appliances for servicing and proper operation.

ELECTRICAL CONNECTION:
1. The Market Forge Convection Oven requires a 208, 240 or 480 volt supply to operate the heater system and fan motor. Read the data plate before connecting electrical supply to oven. Make sure the electrical supply is the same voltage and frequency called for on the data plate.

2. Ovens may be shipped three phase and may be converted to single phase as per alternate view on wire diagram.

NOTES:
Improper connection to power supply other than that is designated on data plate will voild warranty.

This appliance is not capable of being operated in the event of power failure. No attempt should be made to operate this appliance during a power failure.

FINAL PREPARATION:
On initial installation, turn the oven to 250° and operate for about 1 hour, then reset the thermostat to its maximum and operate for another hour.

At the end of this second hour, turn the thermostat OFF, open the door and allow the unit to cool. Oven should then be thoroughly washed using hot, soapy water before being used.

Any piece of equipment works better and lasts longer when maintained properly. Cooking equipment is no exception. Your Market Forge oven must be kept clean during the working day and thoroughly cleaned at the end of the day.

CAUTION:

NEVER USE AMMONIA IN AN OVEN THAT IS WARMER THAN ROOM TEMPERATURE AND ALWAYS HAVE DIRECT VENTILATION!

NOTICE TO THE INSTALLER

IF THIS APPLIANCE IS SUPPLIED WITH CASTERS, UNIT MUST BE CONNECTED USING FLEXIBLE CONDUIT WITH SUITABLE STRAIN RELIEF ATTACHED TO SIDE OF REAR CONNECTION BOX. PLEASE ENSURE CASTER BRAKES ARE ENGAGED AFTER CONNECTION.

CLEANING & MAINTENANCE

DAILY CLEANING:
OVENS:

1. Remove the baking racks. Wash in hot soapy water and replace after the rest of the oven is cleaned.
2. Scrape off any food particles with a nylon griddle scraper. Be very careful about scraping the porcelain finish on the oven liner panels.
3. Wash all the above with hot soapy water, then reassemble.
4. Baked on spills may be loosened and stubborn stains removed with ordinary houshold ammonia and scrubbing with a nylon pad in a cold oven only.
5. Do not allow spray type oven cleaners to come into contact with the temperature probe in the oven.
6. After cleaning the oven, rinse well with 1/4 cup of vinegar to one quart of water solution to neutralize any caustic residue of the cleaning compound. Wipe dry.

STAINLESS STEEL:

All stainless steel body parts should be wiped regularly with hot soapy water during the day and with a liquid cleaner designed for this material at the end of each day.

DO NOT USE steel wool, abrasive cloths, cleaners or powders to clean stainless surfaces. If necessary to scrape stainless steel to remove encrusted materials, soak in hot water to loosen the material, then use a wooden nylon scraper. DO NOT USE a metal knife, spatula, or any other metal to scrape stainless steel. Scrape marks are almost impossible to remove.

PERIODIC MAINTENANCE:

Check the ventilation system periodically to see that nothing has fallen down into the exhaust vents. Lubricate the pivot pins of the oven door hinge. Use a multi-purpose lubricating oil sparingly so as to not drip oil needlessly. Your appliance should be checked for safe and efficient operation at least once a year by qualified service personnel.

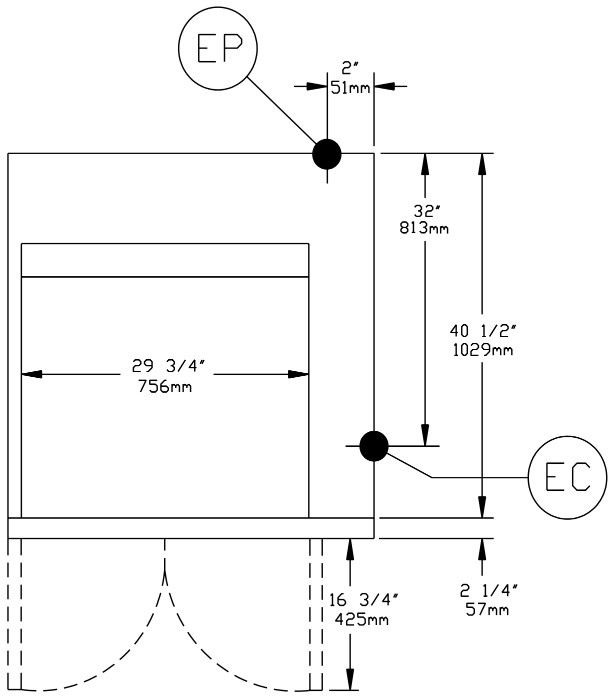
Contact the factory, the factory representativeor a local service company to perform all maintenance and repairs.

SPECIFICATIONS (SINGLE OVEN)

MODEL: 3000

CLEARANCE REQUIRED:

When installing ovens against combustable surfaces 6” (*152mm*) clearance is required.
When installing ovens against non-combustable surfaces (*rear or side walls*) 0” clearance is required.

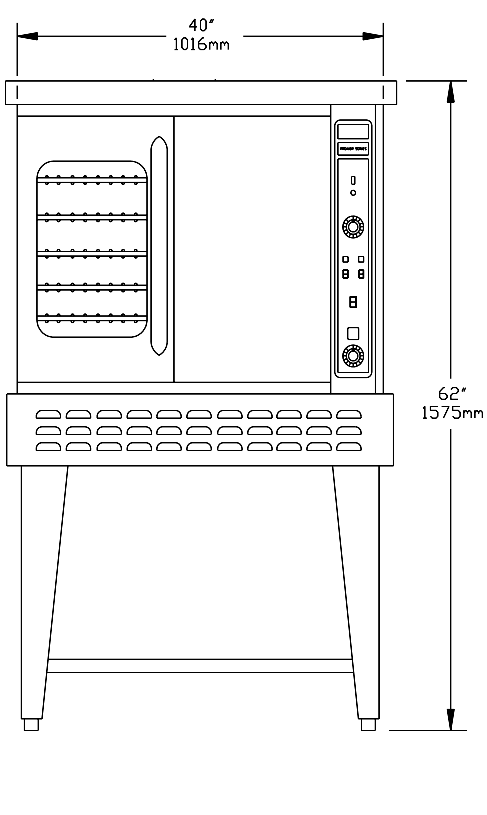


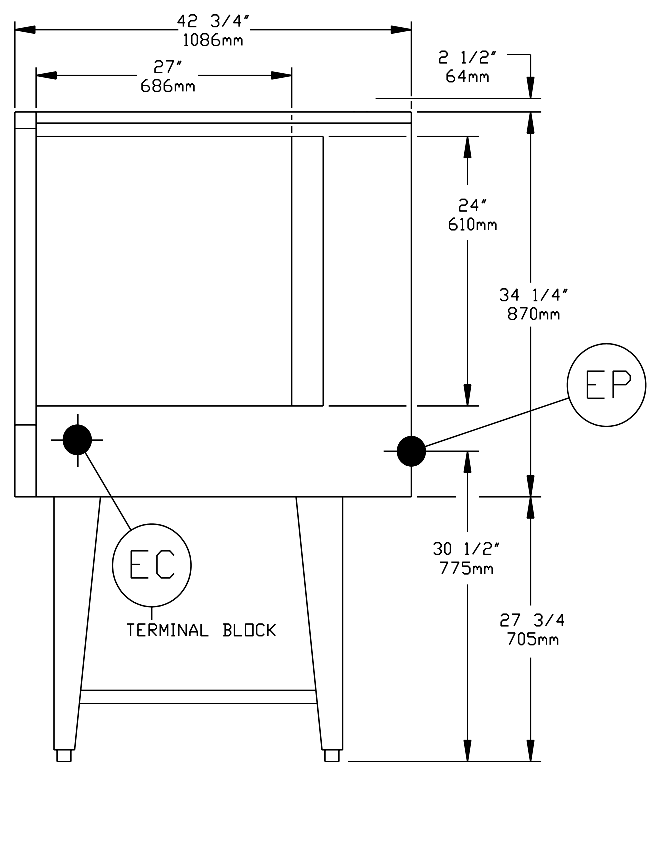
SERVICE CONNECTIONS

Electrically Operated

EC	Electrical Connection - Connection for incoming power supply wire on terminal block.		
EP	Power supply - 1 3/8 (*44mm*) ∅ access holes for power supply wires. Use wire suitable for at least 90°C. Nominal amp per line wire per oven: 11 kW		
	VOLTS	**1pH**	**3pH**
	208V	53	31
	240V	46	27
	480V	---	14

Details of other electrical systems available upon request.

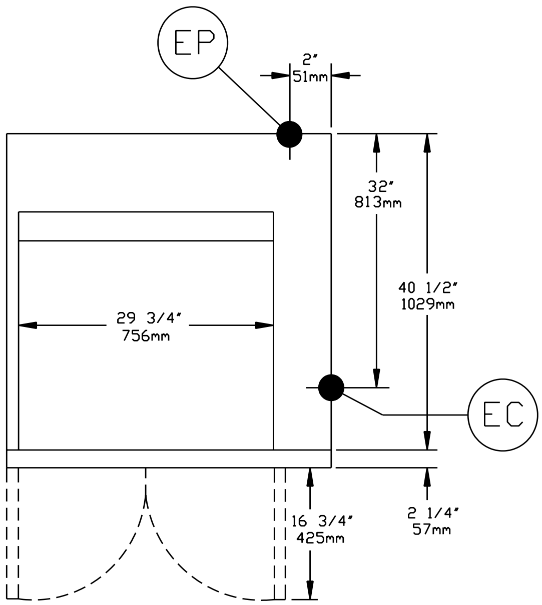




SPECIFICATIONS (STACKED OVEN)

MODEL: 3092

CLEARANCE REQUIRED:
When installing ovens against combustable surfaces 6” (*152mm*) clearance is required.
When installing ovens against non-combustable surfaces (*rear or side walls*) 0” clearance is required.

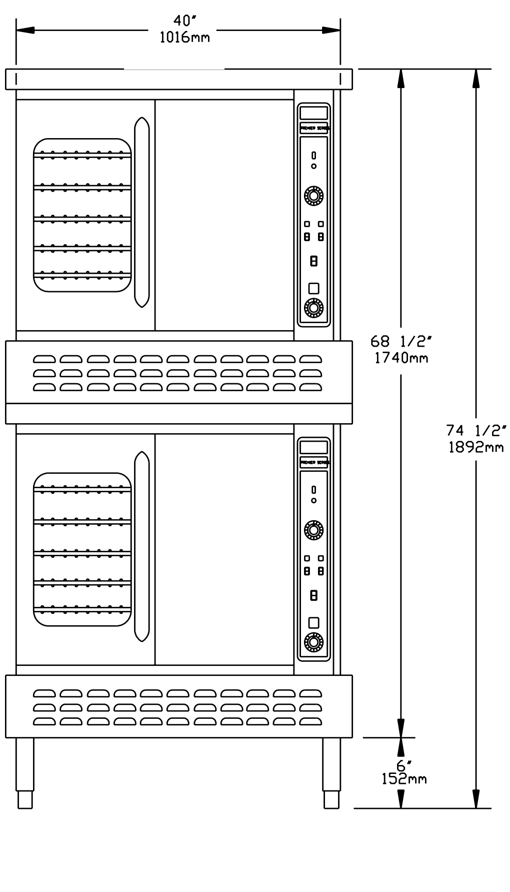


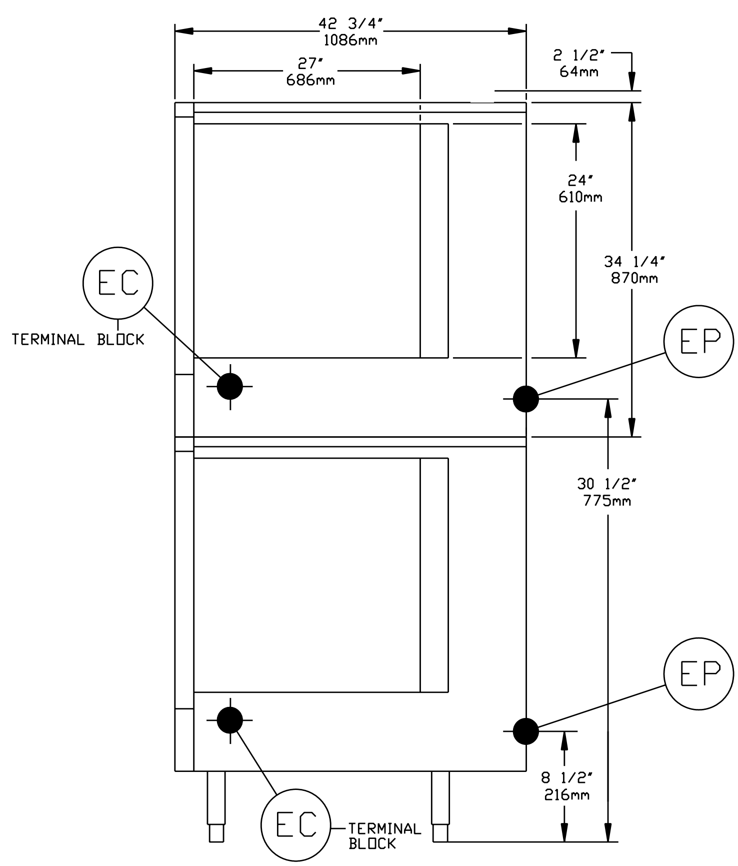
SERVICE CONNECTIONS
Electrically Operated

EC	Electrical Connection - Connection for incoming power supply wire on terminal block.
EP	Power supply - 1 3/8 (*44mm*) ∅ access holes for power supply wires. Use wire suitable for at least 90°C. Nominal amp per line wire per oven: 11 kW

VOLTS	1pH	3pH
208V	53	31
240V	46	27
480V	---	14

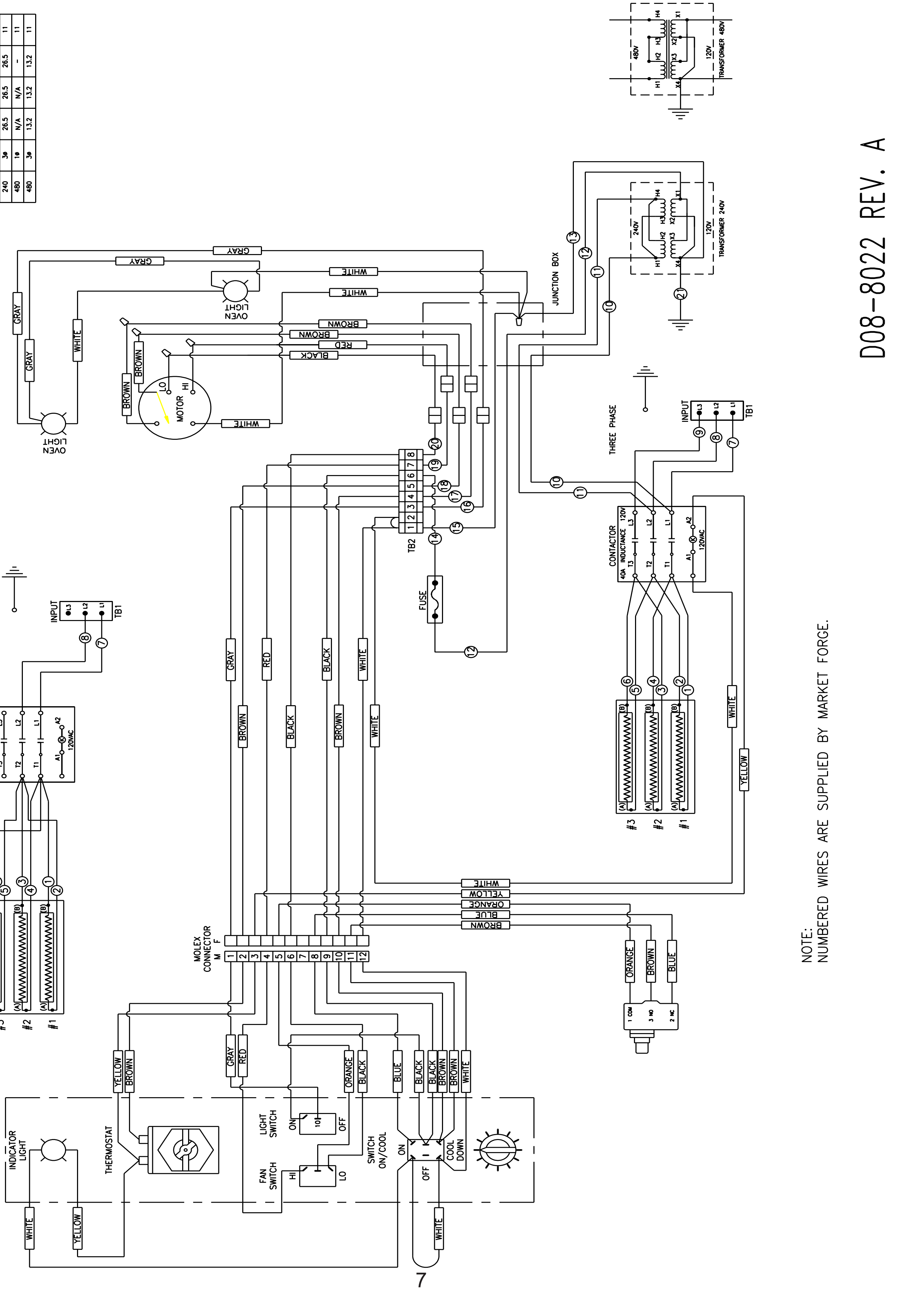
NOTES:
1. Amps Per Oven.
2. Details of other electrical systems available upon request.





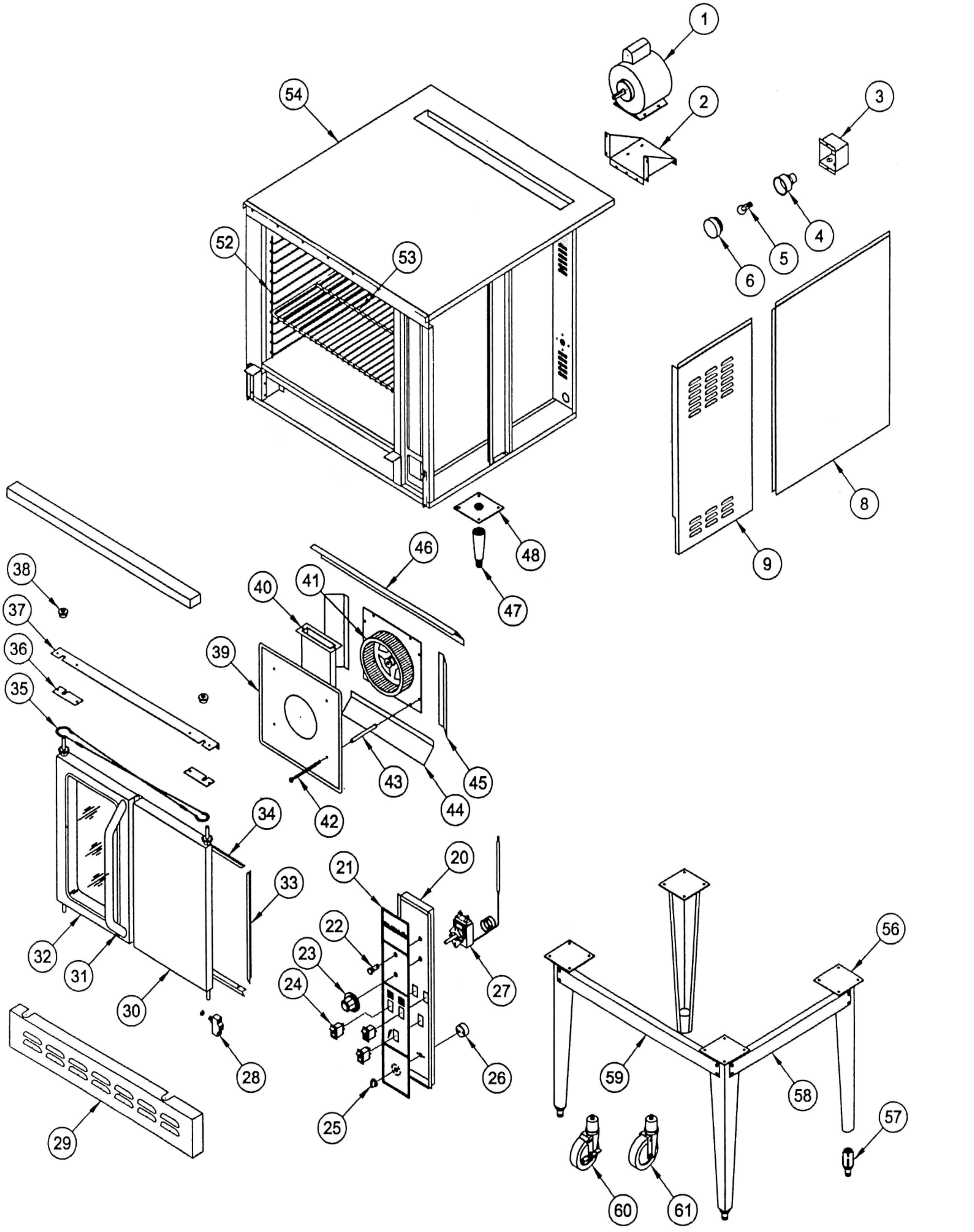
WIRING DIAGRAM

VOLTS 60 HZ	PHASE	AMPS PER LINE WIRE			KW.
		L1	L2	L3	
208	1ø	52.8	52.8	-	11
208	3ø	30.5	30.5	30.5	11
240	1ø	45.8	45.8	-	11
240	3ø	26.5	26.5	26.5	11
480	1ø	N/A	N/A	-	11
480	3ø	13.2	13.2	13.2	11



NOTE:
NUMBERED WIRES ARE SUPPLIED BY MARKET FORGE.

PARTS LIST



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PARTS LIST

ITEM #	PART #	DESCRIPTOPM	QTY.
1	93-0025	MOTOR	1
2	93-0026	MOTOR BRACKET	1
3	93-0021	LIGHT BOX	1
4	93-0022	LIGHT SOCKET	1
5	93-0020	LIGHT BULB	1
6	93-0064	LIGHT COVER	1
8	93-0067	RIGHT SIDE PANEL - REAR	1
9	93-0055	RIGHT SIDE PANEL - FRONT	1
10	93-0017	TERMINAL BLOCK (8-WAY)	1
21	93-0300	MARKET FORGE PREMIER LEXAN DECAL (CONTROL PANEL)	1
22	93-0011	INDICATOR LIGHT	1
23	REF. 93-0023	KNOB - THERMOSTAT	1
24	93-0013	SWITCH, FAN - 2-SPEED	1
	93-0014	SWITCH, LIGHT - MOMENTARY OVEN LIGHT SWITCH	1
	93-0012	SWITCH, POWER - 3 POSITION, ON-OFF-COOL DOWN	1
25	93-0028	KNOB - TIMER	1
26	93-0029	TIMER	1
27	93-0023	THERMOSTAT 60” CAPLINE	1
28	93-0030	DOOR SWITCH - PLUNGER STYLE	1
29	93-0063	KICK PLATE	1
30	93-0059	DOOR ASSY. - R/H WITH GLASS	1
	93-0057	DOOR ASSY. - R/H WITH NO GLASS	1
	93-0044	GLASS WINDOW ASSY. ONLY	1
31	93-0060	HANDLE - OVEN DOOR	1
32	93-0065	DOOR ASSY. - L/H WITH GLASS	1
	93-0058	DOOR ASSY. - L/H WITH NO GLASS	1
33	93-0061	DOOR SEAL - SIDES	1
34	93-0062	DOOR SEAL - TOP & BOTTOM	1
35	93-0040	CHAIN, HT HD PRE STRETCHED	1
	93-0041	LINK ROD, 1/4 x 3” W/EYE COUPLER	1
	93-0042	LINK ROD, 1/4 x 20” W/EYE COUPLER	1
	93-0043	TURN BUCKLE	1
36	93-0056	DOOR CHAIN SPROCKET HOLDER	1
37	93-0070	CHANNEL SPROCKET SUPPORT	1
38	93-0039	BUSHING, 1/2” DIA., BRONZE	1
39	93-0052	BLOWER BAFFLE	1
40	93-0053	SNORKLE TUBE ASSY.	1
41	93-0027	BLOWER WHEEL	1
42	93-0045	BOLT, 1/4-20 x 5, HEX HEAD	1
43	93-0002	SPACER TUBE 3/8” O.D. x 4-1/4” S/S	1

PARTS LIST

44	93-0076	DIVERTER - BOTTOM	1
45	93-0077	DIVERTER - SIDES	1
46	93-0078	DIVERTER - TOP	1
47	93-0074	LEG 6” S/S - WITH ADJUSTABLE FOOT (TSCV-2)	1
48	93-0075	LEG PLATE ASSY. (TSCV-2)	1
52	93-0048	RACK GUIDE - R/H	1
	93-0050	RACK GUIDE - L/H	1
53	93-0049	RACK	1
54	93-0069	TOP PANEL	1
56	93-0047	LEG ASSY. (SINGLE UNIT)	1
57	93-0003	FOOT	1
58	93-0072	BOTTOM LEG FRAME - SIDES	1
59	93-0073	BOTTOM LEG FRAME - FRONT & REAR	1
60	93-0007	CASTER W/BRAKES (FRONT)	2
61	93-0006	CASTER W/O BREAKES (REAR)	2

PARTS LIST

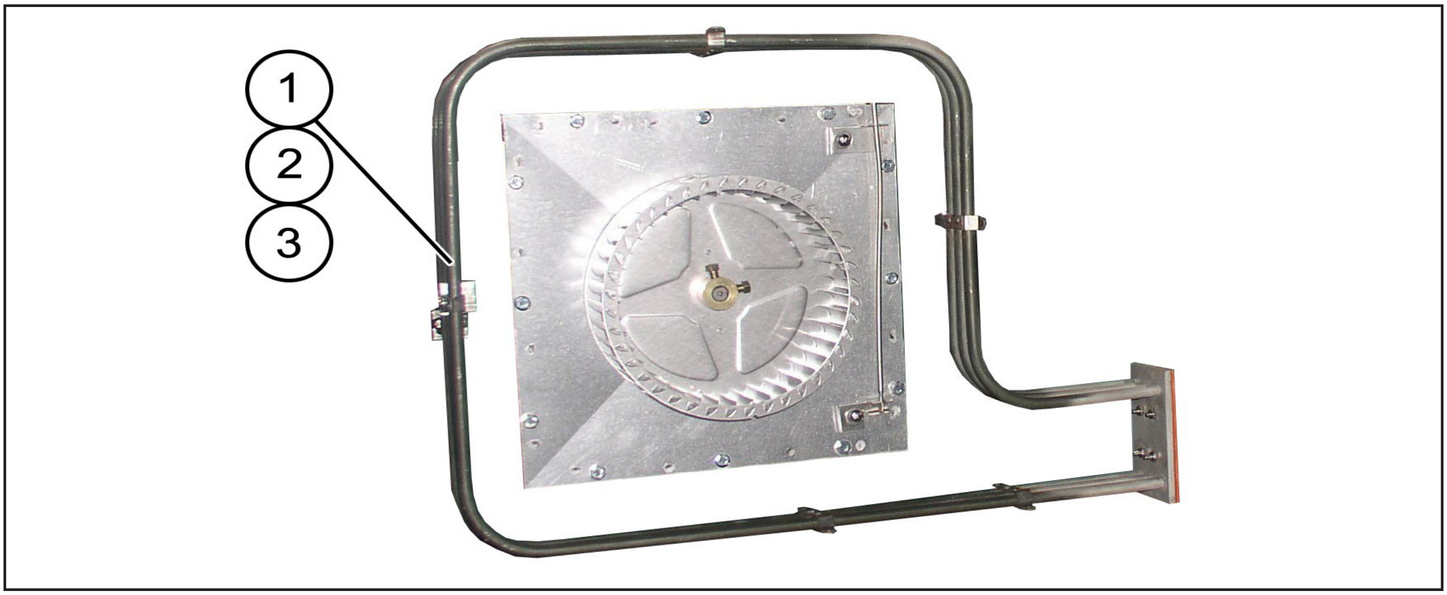


Fig. 5 Heating Elements

ITEM #	PART #	DESCRIPTION	QTY.
1	98-4066	208 Volt Heating Elements (Nest of Three)	1 Set
2	98-4067	240 Volt Heating Elements (Nest of Three)	1 Set
3	98-4065	480 Volt Heating Elements (Nest of Three)	1 Set

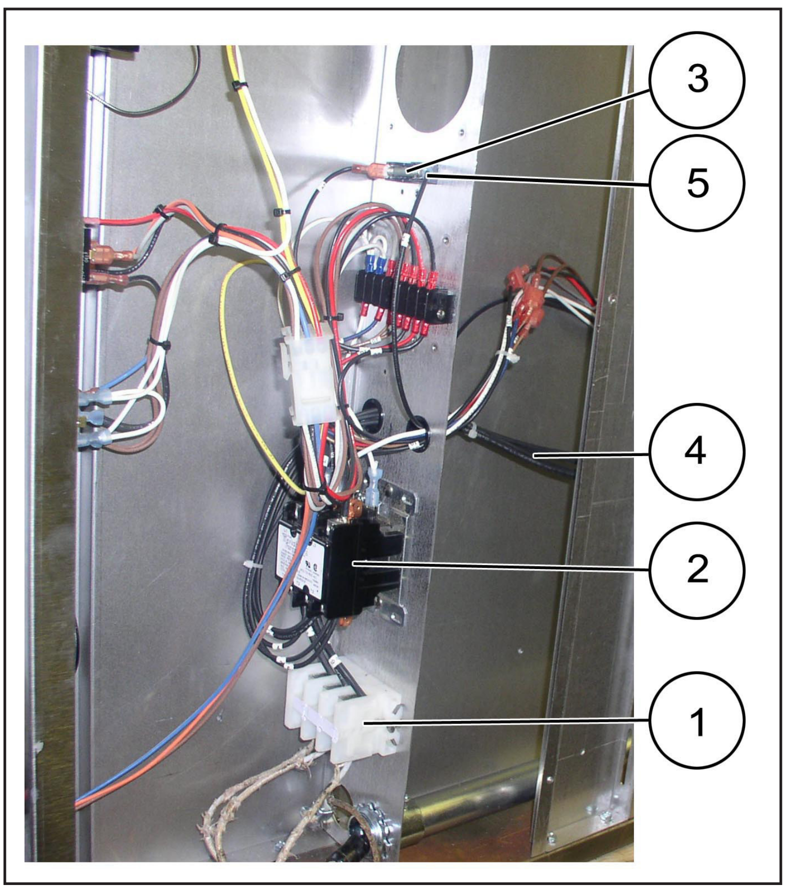


Fig. 6 Terminal Block Contactor & Wire Assembly

ITEM #	PART #	DESCRIPTION	QTY.
1	97-4616	Terminal Block Assy.	1
2	10-5944	Contactor 40 Amp. 50/60 Hz (120 Volt)	1
3	98-4096	Fuse	1
4	98-3685	Wire Harness	1
5	08-6469	Fuse Holder	1

PARTS LIST

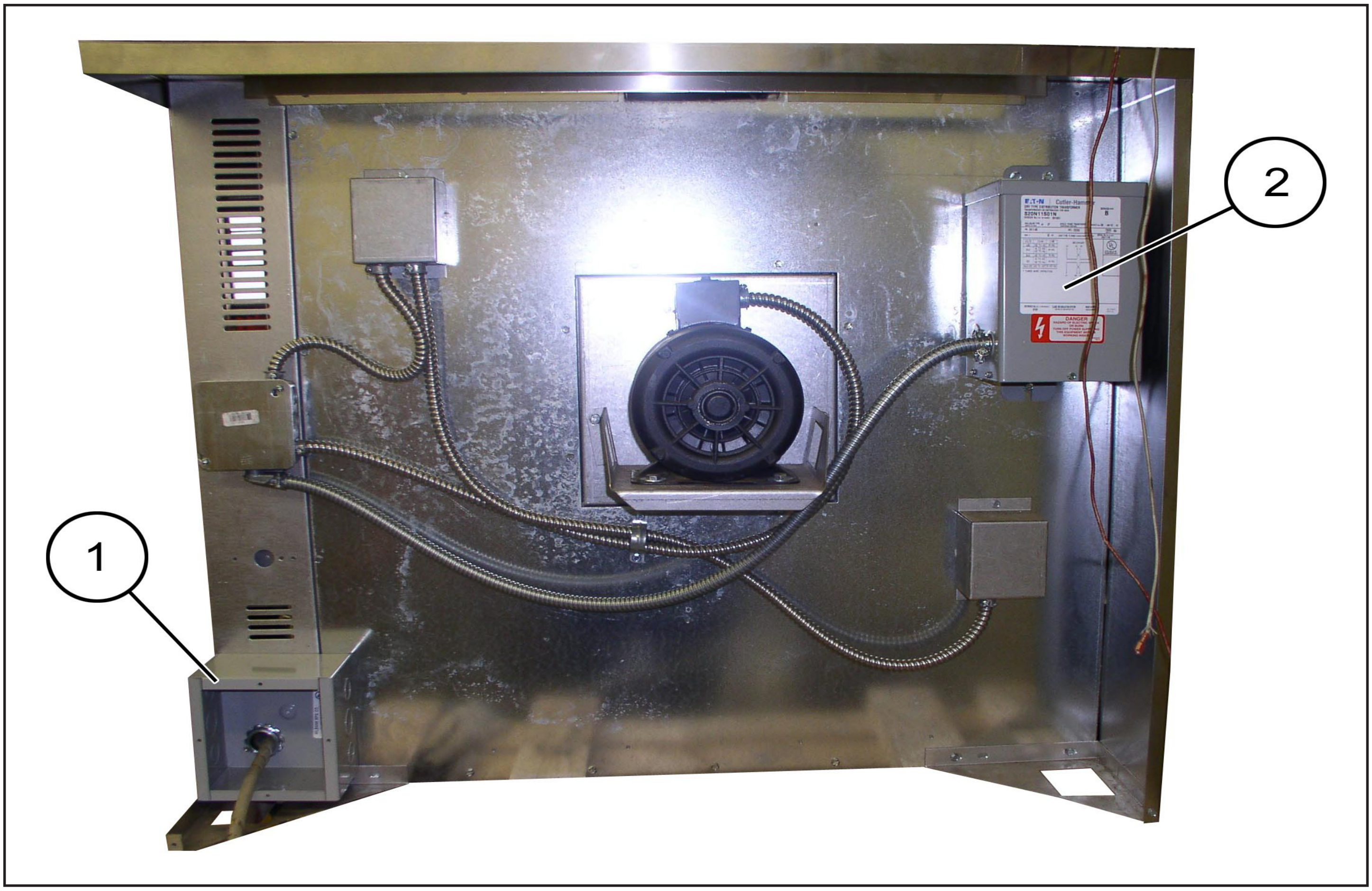


Fig. 7 Electrical

ITEM #	PART #	DESCRIPTION	QTY.
1	98-4098	Electrical Box 6” x 6” x 4”	1
2	98-4092	Transformer, 1KVA	1

PARTS LIST

ITEM #	PART #	DESCRIPTION	QTY.
1	93-0300	Market Forge Premier Lexan Decal	1
2	93-0023	Thermostat 60" Capline	1
3	REF.93-0023	Thermostat Knob	1
4	93-0013	Switch, Fan Hi-Lo	1
5	93-0014	Switch, Light Momentary Oven Light	1
6	93-0012	Switch Power, 3 Positions On/Off Cooldown	1
7	93-0028	Timer Knob	1
8	93-0029	Timer	1
9	93-0011	Indicator Light, 120 Volt	1

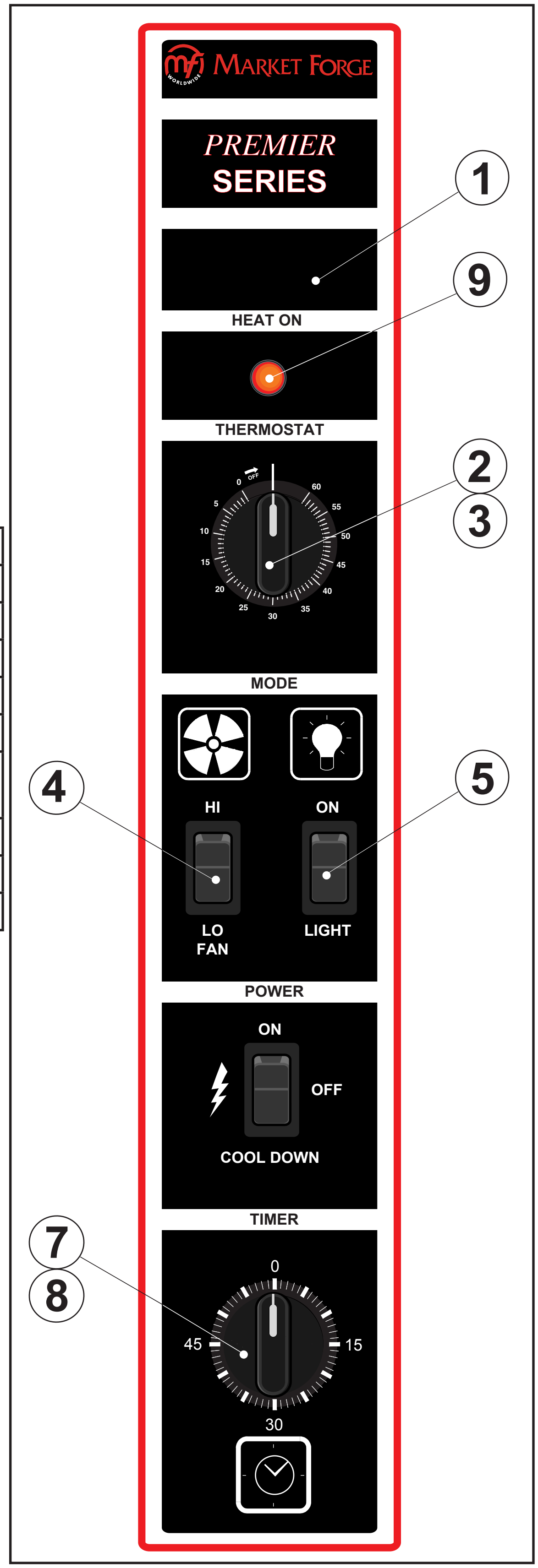


Fig. 8 Control Panel